

Dutch apple cake

4 oz / 100g butter
8 oz / 200g sugar (1 cup)
1 egg
6 oz / 150g flour (1 cup)
½ tsp cinnamon
½ tsp salt
3 cups of diced cooking apple

Cream fat and sugar. Add egg and beat. Add sifted dry ingredients then stir in apple. Cook in an 8 inch square cake tin for 50 mins at 180C, 350F or Gas Mark 4.

Dorset Apple Cake

1lb / 450g apples
8oz / 225g self raising flour
2oz / 60g butter
2oz / 60g lard (or block margarine if preferred)
4oz / 110g sugar
pinch of salt
a little milk

Peel, core and chop apples. Mix with the sugar and set aside.
Rub fat into flour (use a processor if you want) and add salt.
Stir in apple/sugar mixture.
Make into a firm dough with milk.
Place in a shallow, greased tin.
Bake at 180C, 350F, Gas 4 for about 45 minutes till nicely browned.
Eat warm or cold, buttered or with cream.

Apple Cake

6oz / 150g margarine or butter
6oz / 150g caster sugar
2 eggs
1½ lbs / 600g **cooking** apples
10oz / 250g self raising flour

Peel, core and chop up apples. Cream butter and sugar, beat eggs and add, fold in flour and prepared apples. Cook for about 30 mins, or more if nec, Gas mark 5, 375°F or 190°C.

Apple And Marmalade Cakes

A very easy recipe for children to help make. Double the quantities if you're making for lunchboxes or friends to tea!

2oz / 50g block margarine
4oz / 100g self raising flour
pinch of salt
2oz / 50g light soft brown sugar, or caster sugar
1 egg
3 tablespoons milk
1 medium cooking apple, peeled cored and finely chopped
1 level tablespoon orange marmalade (or home made apple marmalade if you have it!)
lemon icing (optional)

Rub margarine into flour and salt until evenly mixed. Stir in sugar. Beat egg and milk together and add to flour mixture with apple and marmalade. Stir to form a soft, dropping consistency. Fill 12 paper cake cases in bun tins. Bake in a preheated oven at 375F/190C/Gas no 5, for 15 mins, until golden, risen and springy to the touch. Remove cakes to a wire tray to cool. If wished, make a little icing with icing sugar and lemon juice, and spoon over the top of the cooled cakes.

Apple Scone

A very quick recipe, nice for Sunday tea!

8oz / 225g self raising flour
quarter level teaspoon salt
1 level teaspoon baking powder
quarter level teaspoon cinnamon or mixed spice (optional)
2oz / 50g butter or block margarine
2oz / 50g caster sugar
1 medium cooking apple, peeled cored and grated
4 fluid oz / 100ml milk

To glaze: 2 teaspoons milk
1oz / 25g demerara or other brown sugar

Sift flour, salt, baking powder and spice into a bowl. Rub in fat. Add sugar and apple to flour mixture, then mix with milk to make a soft dough. Pat out dough, using heel of hand, to a circle about half an inch (1 cm) thick and 8 inch (20cm) in diameter. Put on a greased baking sheet. Mark round of dough into approx 8 portions with a knife. Brush top with milk, sprinkle with demerara.

Bake in a preheated oven at 425F, 220C or Gas no 7, for 15-20 minutes until firm. Serve hot or cold with butter.

Family Apple Fruit Cake.

This quantity can be made in a roasting tin about 8 inches (20cm) x 12 (30cm); if you want a smaller cake, halve the ingredients and make in an 8 or 9 inch (20 or 22.5cm) deep round cake tin.

6 fluid oz apple or orange juice
6 oz / 150g soft brown sugar, or demerara, or raw cane sugar
6 oz / 150g raisins or sultanas, or a mixture of the two.
6 oz / 150g butter or block margarine.
12 oz / 300g eating apples, peeled, cored and chopped.
3 free range eggs
15 oz / 375g wholemeal self-raising flour - or for a lighter cake use a third wholemeal, two thirds white flour.
1.5 teaspoons ground cinnamon (optional, or reduce the quantity if you like, or use a little mixed spice instead)
1.5 oz demerara or any other brown sugar.

Pre-heat oven to 350F/180C/Gas Mark 4. Place apple juice, sugar, sultanas and butter in large saucepan. Heat until butter melts and then simmer for 5 minutes very gently. Allow mixture to cool a little.

Add apples and beaten eggs and mix well. Fold in flour and cinnamon. Place mixture into a greased and base-lined tin and sprinkle top with demerara sugar. Bake for around an hour, or until cake is golden brown and firm to the touch. (Check after about 45 minutes; if sides are burning, cover top with foil for remainder of cooking time.)

Let cake stand for 5 minutes then turn it onto a wire rack to cool.

Keep in an airtight tin.

Cheese and apple tea bread

8 oz / 200g self raising flour
Pinch salt and cinnamon
3 oz / 75g butter
3 tsp raw cane sugar
2 oz / 50g chopped walnuts
1 small cooking apple (grated)
2 beaten eggs
4 oz / 100g grated cheddar or similar cheese
¼ pint milk

Sieve flour, salt and cinnamon into a bowl. Rub in butter, then add sugar, walnuts, apples, eggs, cheese and milk. Beat well. Cook in a 1lb (400g) loaf tin 335 F for 50 minutes.